



## TERIYAKI VENISON

1/3 c. soy sauce	1 Tbsp. brown sugar
1 Tbsp. vegetable oil	1/2 tsp. black pepper
1/2 tsp. ground ginger	1/2 tsp. garlic powder
1-2 lb. venison steak	

Combine all ingredients and marinate overnight (if possible). Cook on a hot grill or over an open fire, basting occasionally with reserved marinade. Cook until meat is slightly charred outside, but still pink inside. Do NOT overcook. Serve with a rice dish.

**Now We're  
Cookin'!**  
with  
**Martha Daniels**